

## **Egg and Tomato Sambar Recipe**

### **Ingredients:**

Eggs – 2  
Tomatoes – 3, finely chopped  
Onions – 2, finely chopped  
Turmeric Powder – 1/4 tsp  
Saunf – 1/4 tsp  
Pepper Powder – 3 tsp  
Cinnamon – a small piece  
Cashewnuts – 5  
Coconut – 2 tblsp, grated  
Coriander Leaves – handful  
Salt as per taste  
Oil as required



### **Method:**

- ❖ Grind the cashewnuts, coconut and saunf to a smooth paste.
- ❖ Heat little oil in a pan.
- ❖ Add the cinnamon and fry for 30 seconds.
- ❖ Add onions, tomatoes and saute for 2 minutes.
- ❖ Add turmeric powder, pepper powder and salt.
- ❖ Pour 1 cup of water and cover the pan with a lid.
- ❖ Simmer for 5 to 7 minutes.
- ❖ Add the ground coconut paste and stir well.
- ❖ When it starts to thicken, break the eggs and mix well.
- ❖ After 2 minutes switch off the flame.
- ❖ Garnish with coriander leaves.
- ❖ Serve as a side dish to idli, dosa or roti.